

## For the little hunger

### Gourmet Grilled Cheese Sandwich

Our gourmet grilled cheese sandwiches are made with home-baked wholegrain focaccia.

It's all Cheese (v) 59 kr.  
Vesterhavs & Danbo cheese with homemade red pesto.

Croque Greta 59 kr.  
Vesterhavs & Danbo cheese with home-made air-dried Lonzino ham and green pesto.

Add a side salad for 30 kr.

### Wraps

Burrito (vg) 59 kr.  
This classic from the North of Mexico is made with spiced black beans, corn, kale, salsa casera & purple rice with chimichurri.  
Add:  
Pulled pork (gf) for 15 kr.  
Vegan spicy soy (Vg,gf) for 15 kr.  
Goat cheese for 15 kr.  
Side salad for 30 kr.

### Bread & Dip

Home-baked wholegrain focaccia (vg) 20 kr.  
Hummus (vg) 30 kr.

v - vegetarian  
vg - vegan  
gf - gluten free



## Salad

### Build your own salad

1. Mix up to three salads 79 kr.

Have a look at the salads our chefs have prepared for you today. Our organic salads are seasonal, gluten free and vegan or vegetarian.

2. Choose a dressing

Teriyaki (vg, gf)  
Citron (vg, gf)  
Balsamico (gf)  
Chimichurri (vg, gf)

3. Add a protein

Asian style fishcake (gf) for 30 kr.  
Pulled pork (gf) for 30 kr.  
Vegan spicy soy (vg, gf) for 30 kr.

## Bowls

Bibimbap (gf) 105 kr.

A Korean inspired dish with homemade Kimchi, edamame beans, seasonal vegetables, purple rice and chili yoghurt mayo. Can be made vegan.

Bowlito (gf) 105 kr.

A Mexican inspired dish with traditional spiced black beans, corn, salsa casera, purple rice and chimichurri.

Choose your protein:

Asian style fishcakes (gf)  
Pulled pork (gf)  
Vegan spicy soy (vg, gf)

Swap purple rice for kale for 15 kr.



## Weekly Vegan Dishes

Vegan Soup (vg, gf) 59 kr.

Please ask for this week's soup. Our soups are always seasonal, vegan and gluten free.  
Served with a slice of home-baked wholegrain focaccia.

Vegan Stew (vg, gf) 79 kr.

Please ask for this week's stew. Our stews are always seasonal, vegan and gluten free.  
Served with purple rice.

Swap purple rice for kale for 15 kr.

## Greta's Favourites

Pulled Pork Burger 79 kr.

6 hours slow cooked pulled pork from the Hestbjerg Farm, homemade yoghurt coleslaw and chili yoghurt mayo in a brioche bun.

Add a side salad for 30 kr.

Butter Paneer 109 kr.

An old family recipe from India, this dish is made of a creamy tomato and coconut gravy with homemade paneer cheese. Served with purple rice.

Make it a vegan Butter "Chicken" for 10kr. extra

